

complimentary artisan sourdough bread / french butter / black ash salt (gfo)(dfo)	
additional bread (1 piece per serve)	2.5
freshly shucked oysters: natural white balsamic granita (gf)(df)	6.5 7
seared scallops / saffron potatoes / peas / pine nuts (gf)(df)	36
potato gnocchi / gorgonzola / spinach / pinenuts (v)	34 45
brisbane valley quail / radicchio / endive / mustard fruits / pancetta (gf)(df)	32 64
roast field mushrooms / olive toast / truffe oil / rocket / parmesan (gfo)(dfo)(v)(vgo)	32
goats' cheese soufflé / salad of - apple / frisée / candied walnuts (v)	34
pearl perch / chilli tomato compote / saffron / zucchini (gf)	57
confit duck / pommes ecrasées / radicchio / balsamic (gf)	49
chilli and fennel spiced pork belly / eggplant relish (gf)(df)	36 54
beetroot risotto / goats' curd / golden beets / candied walnuts (gf)(dfo)(v)(vgo)	34 48
gippsland 'little joe' sirloin / kipflers / rainbow chard / cognac / peppercorn sauce (gf)(dfo)	69
red cabbage / cabernet vinegar / pancetta / hazelnuts (gf)(df)(vo)(vgo)	16
salad of - spinach / pear / gorgonzola / walnuts / crispy bacon (gf)(vo)	16
french fries / chilli salt (gf)(df)(v)(vgo)	11
paris mash (gf)	16
banana tarte tatin / rum and raisin ice cream (v)	18
passionfruit soufflé / crème fraiche gelato (v)	18
baked coconut tart / pineapple / lime / clotted cream (v)	16
affogato / vanilla bean ice-cream / frangelico / espresso coffee (gf)(v)	17
cheese selection: one two three four (gfo)	14 24 34 44